

CLAIMS:

1. A frying apparatus for frying a food product, the apparatus comprising a container having an entry side and an exit side, and including at least one conveying device for conveying food product from the entry side through the container to the exit side, and further including at least one submerging device, the submerging device being located above the conveying device, the submerging device being adapted to be moved between an out-of-use mode in which it is in a raised position and an in-use mode in which it is in a lowered position and is operative to hold the food product down on the conveyor belt, whereby, in use, a liquid at a pre-determined elevated temperature is held in the container, the conveying device for carrying food product is located underneath the surface of the liquid, and the submerging device is in the in-use mode with the food product carried on the conveying device being held down under the surface of the liquid by the submerging device thereby preventing the food product from floating to the surface of the liquid, ensuring effective and consistent frying of the food product.
2. A frying apparatus as claimed in Claim 1, wherein when the submerging device is in the in-use mode, the submerging device is in direct contact with the food product on the conveying device and the submerging device is substantially submerged under the surface of the liquid in the container.
3. A frying apparatus as claimed in Claim 1, wherein the submerging device is positioned directly above the conveying device, with a pre-defined distance between the submerging device and the conveying device, said distance being determined by the thickness of the product being conveyed through the liquid within the container.
4. A frying apparatus as claimed in Claim 1, wherein the container includes a temperature control device so that in use, temperature of the liquid in the container can be controlled.